

THE REDCLIFFE HOTEL

STARTER

HOME MADE SOUP OF THE DAY WITH A FRESHLY BAKED ROLL

LEEK AND PARMESAN RISOTTO FINISHED WITH CRÈME FRAICHE

HAM HOCK TERRINE WITH MELBA TOAST AND PICCALILI

*SAUTE GARLIC MUSHROOMS ON TOASTED BRIOCHE,
TOPPED WITH A SOFT POACHED EGG*

MAIN

*FILLET OF SALMON WITH STIR FRY NOODLES, PAK CHOI AND THAI
COCONUT BROTH*

BRAISED LAMB SHANK WITH GAME CHIPS, PARSNIP PUREE AND THYME JUS

*CELERIAC LASAGNE TOPPED WITH PARMESAN CHEESE, PEAS AND CARROTS,
TOASTED GARLIC BREAD*

*BREAST OF CHICKEN WRAPPED IN PARMA HAM WITH SAGE, FONDANT
POTATO,
GLAZED WINTER VEGETABLES, SAGE SCENTED JUS*

DESSERT

*CHOCOLATE AND PISTACHIO PRALINE, CHOCOLATE MOUSSE AND HOT
CHOCOLATE FOAM*

APPLE TART TATIN WITH CRÈME ANGLAISE OR ICE CREAM

POACHED PEAR, POMEGRANATE SYRUP WITH MASCARPONE CREAM

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE

TEA OR COFFEE WITH HOMEMADE FUDGE

£19.95

For parties of 12 or more there will be a discretionary 7.5% staff gratuity added to the bill.